



What's in your CSA farm share:

Beets—Store in a plastic bag in the fridge for 2+ weeks.

NEW! Kale “Napini” bunches— Store in plastic bag in fridge for up to 2 weeks. Light cooking or stir-fry! Entirely edible!

Spinach—Store in plastic bag in fridge for 1 week. Super frost-sweetened!

‘Bolero’ Carrots—Store in fridge in plastic bag for 2-4 weeks.

NEW! Young Horseradish Root—Store in a plastic bag in the fridge for 2+ weeks.

Green Cabbage—Store in fridge for 1+ weeks. Cover the cut edge to prevent drying out if you don't use it all in one go.

Baby Red Butter Lettuce Mix—Store in plastic bag in fridge for 1+ week.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.

Prepared Horseradish

6-8 oz horseradish root, cut into 1-2" pieces
1/2 cup white wine vinegar (or white vinegar)
2 TBLS water
1 tsp sugar
1/2 tsp salt



RIPLEY FARM

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Please
return
your box!

May 1, 2019—Spring pick-up 3 of 6

Dear Members,

Happy May! We are now already half way through this “Spring CSA” trial season! Hard to believe! The snow is allllmost entirely gone on the farm. Just a few pesky snow banks remain and the soil is w-o-r-k-i-n-g on warming and drying up after this sluggish spring we've been dealt. No first tillage yet... though hopefully coming soon. But, hey, we've been making some awesome use of our time, so we're happy!

Tomato and pepper seedlings have come up, have been potted up into their new homes, and will grow until being transplanted to the field the end of the month. We've got some other seedlings started (lettuce, onions, leeks, kale, cabbage, broccoli, etc.) and more to come each successive week, eventually more than filling up our little hoopouses. Whoa! May sure is a month of changes on the farm. Starts out rather bleak, I must admit, and will end with an incredible splash of color and new life!

So, how did the new and unusual greens in the Spring CSA go for you last time? We've got another couple of new things for you again this week. First up is Kale “Napini”. What?! You ask. Yep, this is the very same sweet, sweet kale that you've been enjoying for the past month or so. It overwintered in our hoopouse from a fall sowing. It is now starting to send up its flower shoots, which are similar to broccolini. And the whole thing is still edible! The leaves will still be good raw in salads and the “napini” buds and stalks are great lightly cooked or stir-fried. Mmmmm! Enjoy this sweet treat. One of our seed catalogs describes the Russian Kale that we grow as the very best kale species for the traditional spring “napini” because it is the most tender and has much less bite than European kales. Let us know what you think!

Your second new thing this week has got Farmer Gene super excited! It got him out into the field for our first official outdoor “harvest” of the year! Fresh young horseradish roots! We've never offered these before so this is the first time ever! We can't wait to hear what you think and what you come up to do with them. I've got a fresh prepared horseradish recipe below for you that should keep a few weeks in your fridge. I'm thinking that you could use some with your cabbage this week to make a Horseradish Sauerkraut that might be deeeelicious! Horseradish is also great as a flavoring for roasted meats or soups or stews. Or even a platter of roasted veggies! I also like to make Beet Soup with Horseradish Sour Cream... OMG we are excited!

Gene asked me if you would be tired of getting spinach after seeing it in your shares non-stop since the beginning of March's Winter CSA #9. I hope you don't mind that I spoke for you... because I said “HECK NO!” Haha! So enjoy another round of the dark green goodness that epitomizes early spring on our farm! See you next on May 15.

Put horseradish into blender (no need to peel with young horseradish) and blend until finely minced. CAREFULLY remove lid being sure to keep your face turned away from the bowl to avoid breathing the VERY pungent fumes as they are released. Stir remaining ingredients together and add to the blender bowl. Pulse a few more times until fully incorporated. CAREFULLY remove lid again and transfer into a jar. Will keep in fridge for at least a month. Makes 1 ½ cups.